



Entrees

Blue Ridge Pulled Pork Barbecue

Our Very own slow roasted, Hand Pulled Pork Shoulders Glazed in our Tomato, Molasses and Bourbon Barbecue Sauce, Served with Hot Sauce so you can pep it up to your own personal heat level

Roast Barbecued Duck

Quartered Peking Duckling, seared on our Grill and finished with our Extra Special Sauce

Hamburgers

Hand pressed Ground Beef from our local butcher, Grilled on our Grill and served with Buns and assorted Condiments

Smoked Beef Brisket

Whole beef brisket, dry-rubbed and house smoked with Hickory and Mesquite until tender, sliced and served with our Tomato and Molasses Barbecue Sauce

Beef Spare Ribs

Cut Beef Short Ribs slow grilled and finished with our Extra Special Sauce

Grilled Chicken

Bone in cut Chicken, Fresh Grilled and finished with a glaze of our Extra Special Sauce

Grilled Marinated Chicken Breast

Fresh Boneless, Skinless fillets marinated in our Extra Special Sauce and fresh Grilled

Pork Chops

Thick Cut Bone in Chops Grilled and served in a Chaffer

Grilled Italian Sausages

Whole link Italian Seasoned Sausages seared on the grill and served with Whole-Grain Mustard

Sliced Roast Beef

Oven Roasted, Herb Crusted Top Round of Beef, carved thin Served with Gravy either over the Beef or on the side.

Chicken Parmesan

Thin dusted Chicken Breast Fillets served atop a bed of Linguine covered with Marinara, Mozzarella and Parmesan Cheeses

Crab-Tomato-Basil Quiche

Fresh Crab Meat, Sliced tomatoes, Fresh Basil and Mozzarella Cheese baked in Traditional thick Quiche dish. Ask about other options for this dish.

Chunky Chicken Salad with Grapes and Mandarin Orange

Our Signature Chunky Chicken Breast Salad with Whole Red Grapes, Mandarin Orange Segments, Walnuts, Red Onion, tossed

Thin Spinach-Bacon Quiche

Crumbled, fresh cooked Bacon and fresh chopped Spinach mixed together with sautéed Onion and Swiss Cheese poured thin into a crusted pan and baked. Ask about other options for this dish.

Tuna with Lemon Butter

Fresh Tuna loins, hand sliced and Grilled with a swabbing of melted Butter, Lemon Juice and Dill

Hot Dogs

Our Very Special all Beef Hot Dogs straight from Pennsylvania, Grilled toasty and served with buns and assorted Condiments

Grilled Baby Back Ribs

Meaty Loin Back Ribs Slow Roasted on our Grill, finished with our Extra Special Sauce and sliced for easy picking

New York Strip Steaks

Tender, aged New York Strip Steaks, Grilled on site to order

Grilled Bratwurst

Fine Ground True German Brats, Roasted on our Grill, served with Rye Bread and Whole Grain Mustard

Broiled Trout

Tender fillets of trout, Broiled with a coating of Fresh Lemon Juice, Melted Butter and Dill

Crab Cakes

Our Tangier style recipe, patted up a full 3 ounces and Sautéed in Olive Oil

Fillet Mignon

Beef Tenderloin hand sliced to your specification and grilled to temperature.

Herb Crusted Beef Tenderloin

Whole Seasoned Beef Tenderloin Cooked Medium Rare, sliced thin and displayed on Whole Leaf Lettuce, Served with Horseradish Sauce and Honey Mustard

Tidewater Pulled Pork Barbecue

Our Slow Roasted, hand pulled, lean Pork shoulder, mixed with our Vinegar and red Pepper Sauce in the Eastern Carolina Tradition

Spiral Sliced Honey Glazed Ham

Lean Sweet Honey baked ham spiral cut to the bone and served basted in our citrusy aromatic Brown Sugar Glaze

Roasted Chicken Breast with Fresh Rosemary

Fresh Chicken Breast Dredged in Olive Oil and Fresh Rosemary from our garden then Roasted tender in our oven



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lightly with Mayonnaise and seasoned with Tarragon

Marinated Beef Brochettes

Cubes of Tender Beef, Chunks of Bell Pepper and Fresh Onion skewered and Grilled to order

Shrimp and Scallops Scampi

Large Shrimp and Scallops Sautéed lightly on Garlic, Butter and White Wine

Grilled Marinated Chicken Breast

Fresh Chicken Breast marinated in our Extra Special Sauce and Grilled to perfection.

Grilled Chicken Breast with Lemon-Tarragon Glaze

Fresh Chicken Breast Grilled and finished with a sweet Lemon Tarragon Glaze

Spiced Blue Crabs

Baskets of Number one Jimmies harvested directly from the Bay waters, Steamed fresh on site and spread on cracking tables with butter

Chesapeake Bay Oysters

Local Oysters pulled from local waters, served steamed on site and/or shucked raw tableside.

Boiled Louisiana Crayfish

Steaming hot Crawdad cooked on site for a squeezing delight

Steamed Mussels

Black Maine Mussels, steamed and topped with a splash of White Wine and Garlic Butter

Shrimp and Grits

Medium Gulf Shrimp in a Tasso Gravy Served with Fresh Cooked Stone Ground Grits

Fried Oysters

Fresh-shucked local Oysters Dredged in batter and fried to a perfect Plump-juicy-crispy! A definite local favorite

Whole Smoked Salmon with Sliced French Bread

Fresh caught Whole head and tail on Salmon, butterflied removing all bones and belly skin, Slow smoked over Hickory and Mesquite, served on a platter with Capers, Red Onion and Sliced Lemon

Chicken Divan

Chicken and Broccoli layered in a dish with a cream sauce and melted cheese

Hand Carved Steamship Round

A full Steamship Round hand-carved tableside and served with Fresh Baked Rolls and Condiments

Marinated Pork Loin with Fresh Rosemary

Whole Pork Loins marinated in our Extra Special Sauce and roasted to golden doneness, finished with Rosemary and Sliced

Asparagus, Red Pepper and Parmesan Frittata

Pencil thin Asparagus tips, sautéed Red Pepper strips, and Parmesan Cheese in a thin Egg Cake

Spiced, shell-on Shrimp

Medium sized, Shrimp seasoned with Old Bay steamed up perfectly for your peel and eat pleasure

Whole Maine Lobster

Whole, live, fresh lobsters, shipped in directly from Maine and Steamed on-site

Middleneck Clams

Whole medium sized shell on clams steamed to perfection and served with drawn Butter

Snow Crab Clusters

Steamed, whole clusters of Snow Crab, Steamed, served hot with drawn Butter.

Shrimp and Scallop Brochette

Large Shrimp and Scallops skewered with a variety of vegetables and fresh Grilled

Dilled Shrimp Salad

Large Shrimp, tossed lightly in our dilled mayonnaise dressing

Grilled, Miniature Lamb Chops

Frenched Rack of Lamb, cut in individual chops, marinated in our special sauce and grilled Medium Rare

Menu Items presented represent our most popular items, we are seasoned catering professionals and are happy to include custom choices at any time, please ask your sales assistant for other recipe inclusions.

Willaby's Catering P.O. Box 1122 White Stone, Virginia 22578 804/435-3669

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